

EASY RICE PUDDING

1 C. instant rice
1/4 tsp. salt
1/2 C. sugar
2½ C. milk

2 eggs
1/2 tsp. vanilla
1/4 C. raisins (optional)

Except for the eggs and vanilla, stir constantly until ingredients reach boiling point. Boil slowly 15 minutes, stirring occasionally. Slowly pour hot mixture into 2 slightly beaten eggs. Beat well and add vanilla. Mix. Sprinkle with cinnamon or nutmeg. Cover with plastic wrap directly over pudding to prevent skin from forming. Serves 6.

Marilyn McManimen

FLUFFY BREAD PUDDING

2 C. bread, crumbed
3 C. hot milk
2/3 C. sugar
2 eggs, beaten
1/4 tsp. salt
1½ tsp. vanilla
1/4 tsp. lemon extract
3 T. melted butter

Sauce:
3/4 C. water
3/4 C. fruit juices
1/3 C. sugar
2 T. cornstarch
1/2 tsp. flavoring

Mix bread and milk, let stand 10 minutes. Mix well and add rest of ingredients. Pour in buttered dish, set in pan of hot water and bake 45 min., in moderate oven, 350° F. Sauce: heat water, fruit juices and sugar. Mix cornstarch with enough water to make a smooth paste. Add this to hot syrup and cook until thick. Add flavoring and serve over pudding.

1920's St. Peter's Sunday School Teacher